

Pannonian Fish Soup with Paprika

45–55 Min

Ingredients 4 Portions

= Kotányi Produkte

500 g	Fish fillet of your choice (catfish, zander, carp)
1.5 l	Vegetable stock
120 ml	White wine
4 pcs.	Tomatoes, large
2 pcs.	Bell pepper, red
1 pcs.	Onion, white
4 tbsp.	Sour cream
1 tbsp.	Cornstarch
4 tbsp.	Rapeseed oil
2 tbsp.	Paprika Special Sweet
1 tsp.	Garlic Granules
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Whole

Preparation

1. First fillet the fish if necessary. Then dice into bite-sized pieces and add some salt. Then allow to chill in the fridge.
2. Now peel and finely chop the onion. Sauté in a pan of oil until transparent, stir in the Kotányi Paprika Powder and Kotányi Garlic Granules and use the white wine to deglaze.
3. Pour over one and a half liters of cool water and allow to simmer for 10 minutes.
4. Meanwhile core and finely dice the peppers. Cut up the tomatoes as well. Add the peppers and tomatoes to the soup and bring back to a boil. Now allow to simmer for another 25 minutes.
5. Mix the cornstarch with a little water and stir into the soup.
6. Now add the pieces of fish. Bring to a boil and reduce to a bare simmer for around 15 minutes until the fish is cooked.
7. Season with salt and pepper to taste. Serve with a dollop of cream and scoop it up with crusty bread.